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SPECIFICATION.

ADJUSTABLE SKEWER GRIPPING DEVICE

THE FOLLOWING STATEMENT IS A FULL DESCRIPTION OF
THE ABOVE INVENTION INCLUDING METHOD & CLAIMS

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WA.

This invention relates to the improvements in cooking food on the barbeque with the use of skewers.

For many years the use of barbequing food on a skewer directly above heat from the barbeque has caused concerns in relation to the charcoaled result that occurs whilst barbequing food (skewered meats).

Whilst speculation on both sides continues, suggestions by professional people claim that black charcoal on the food placed directly on the hot plate or griddle of a barbeque can increase the risk of cancer.

Other problems that arise from cooking food on a skewer, for example, are:

- Burnt food: Usually due to an attempt to barbeque food equally on all sides.

- Food revolves on skewer, making it difficult to barbeque food evenly.

- Food sticks to hot plate or griddle and rips off the skewer when barbequing.

- Using a marinade increases the chances of food sticking to hot plate or griddle,

- Using oils (spray or other) in an attempt to stop food sticking only results in altering the flavour of the food, and is also higher in fat.

- The dreaded cleaning that is required after barbequing food on skewers.

The problems listed above are overcome by this invention, allowing the user to:

- Barbeque skewered food evenly all round without the food revolving on the skewer;

- Eliminate burnt skewered food;

- Eliminate food sticking to the hot plate or griddle;

- Use marinade without increasing the risk of food sticking to the hot plate or griddle, and also use very little or no oil to achieve this;

- Greatly reduce the cleaning process after barbequing skewered food.

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DIAGRAM .1. (see page A)
SHOWS SKEWER GRIPPING DEVICE SIDE VIEW

1. Stainless Steel elongated hollow shaft.
Approx 25mm in length.
Approx 10mm overall diameter.
Centre hole approx 6mm in diameter.
A threaded hole approx 10mm from end of shaft to take a 4mm grub screw, which is welded to a Stainless Steel Hexagon Plate.

DIAGRAM.2.
SHOWS HEXAGON PLATE TOP VIEW.

2. The Stainless Steel Hexagon Plate.
With a thickness of approx 0.9mm.
6 sides each 32mm length each side set at 45°
Centre opening approx 6mm diameter.

DIAGRAM.3.
SHOWS SIDE VIEW OF GRIPPING DEVICE ATTACHED TO SKEWER.

3. Grub screw (optional 4mm hex key or Allan Key).
Optional 4mm threaded nut welded over hole to extend thread for screw if required.
Skewer passing through 6mm opening.

DIAGRAM.4. (see page B)
SHOWS HOW DEVICE WILL LOOK ON SKEWER AT BOTH ENDS CREATING THE LOCKING SYSTEM.

4. Two devices, one either end of skewer.
Area between Hexagon plates for food items.
Gripping devices can be closed in or extended to increase or decrease the overall food item area as desired.
Note: see alternatives page 5.

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SUMMARY

A DESIGNED GRIPPING DEVICE THAT GOES ON SKEWERS AND LOCKS FOOD INTO PLACE, WHICH WILL RAISE THE FOOD OFF THE GRIDDLE OR HOT PLATE.

THE DEVICE HAS 6 SIDES AND WILL REMAIN RIGID, ALLOWING FOOD TO BARBEQUE EVENLY ON ALL SIDES.

IT HAS ALSO BEEN DESIGNED SO THAT THE HEAT FROM THE BARBEQUE WILL NOT MAKE THE HANDLE SECTION OF THE SKEWER HOT.

(MARINADED OR NON-MARINADED FOOD)

FOOD WILL NOT STICK TO THE HOT PLATE OR GRIDDLE AND RIP OFF THE SKEWER.

FOOD WILL NOT REVOLVE ON THE SKEWER, WHICH WILL ALLOW FOOD TO BARBEQUE EVENLY ON ALL SIDES

FOOD WILL NOT REQUIRE OILING TO STOP IT STICKING

FOOD WILL NOT COLLECT CHARRED CHARCOAL REMAINS FROM BARBEQUE.

Resulting in tastier, healthier food, safer barbequing when using skewers, together with a cleaner griddle or hot plate after barbequing.

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ALTERNATIVE AMENDMENTS MAY BE APPLIED ON FINAL COMPLETE APPLICATION

1. HEXAGON PLATE:

ON COMPLETE APPLICATION WE MAY ALTER THE STYLE OF OUR HEXAGON PLATE TO A SQUARE PLATE OR AN OCTAGON PLATE.

AT PRESENT OUR DESIGN STATES THAT STAINLESS STEEL BE USED. THIS MAY BE CHANGED, SHOULD IT BE MORE COST EFFECTIVE, TO ANOTHER METAL MATERIAL PRODUCT, ALLTHOUGH ON FINAL APPLICATION, AS STATED ABOVE, THE SHAPE OF THE PLATE AS WELL AS THE MATERIAL OF THE PLATE MAY BE ALTERED, THE OVERALL IDEA METHOD AND USAGE REMAIN THE SAME.

2. FIXED ELONGATED SHAFT WITH SCREW THREAD.

ON COMPLETION OF FINAL APPLICATION WE MAY ALTER THE ELONGATED SHAFT IN SIZE, OR MATERIAL USED. WE ALSO MAY ALTER THE SIZE OF THE THREAD. WE MAY ALSO CHANGE THE ELONGATED SHAFT FROM A ROUND SHAFT TO A SQUARE OR HEXAGON SHAPE SHAFT. WHICHEVER ELONGATED SHAFT WE USE, IT WILL STILL BE FIXED TO THE FINISHED PLATE. ALLTHOUGH WE MAY CHANGE THE SHAPE OR THE MATERIAL OF THE ELONGATED SHAFT THE OVERALL IDEA METHOD AND USAGE REMAIN THE SAME.

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DRAWING A.

LEGEND

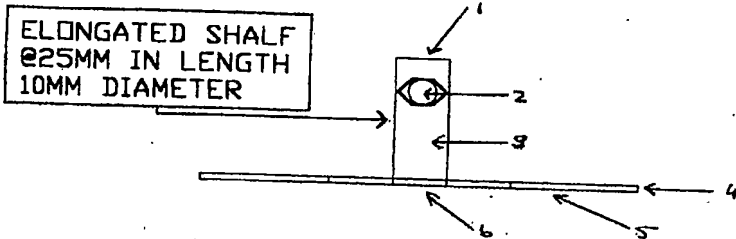
At present, materials used in the design shown are all stainless steel.
Please see alternatives on page 5.

1. Elongated shaft end with 6mm diameter opening for allowing skewer to pass through - overall shaft thickness 10mm each side wall to be approx 2mm thick.
2. Screw thread for grub screw - a 4 mm threaded screw to be used to grip device to skewer.
3. Elongated shaft approx 25mm in length, which is permanently fixed to the hexagon plate.
4. Hexagon plate, thickness of 0.9mm.
5. Side of hexagon plate that will come into contact with food
6. 6mm opening in centre of hexagon plate allows skewer to pass through attached elongated shaft, which is fixed to other side of plate.
7. 45 degree angle on hexagon plate
8. Side of hexagon plate 0.9mm thick.
9. Centre hole in hexagon plate approx 6mm diameter
10. 4mm Grub screw can be hex key or allen key headed
11. Optional 4mm thread nut welded to shaft for extending the overall thread for the grub screw.
12. Section of a skewer passing through the Skewer Gripping Device.

ADJUSTABLE SKEWER GRIPPING DEVICE

TOTALLY STAINLESS STEEL

DIAGRAM (1)



NOTE
ALL MEASUREMENTS
MAY VARY FROM
0-4MM AT FINAL
APPLICATION DATE

DIAGRAM (2)

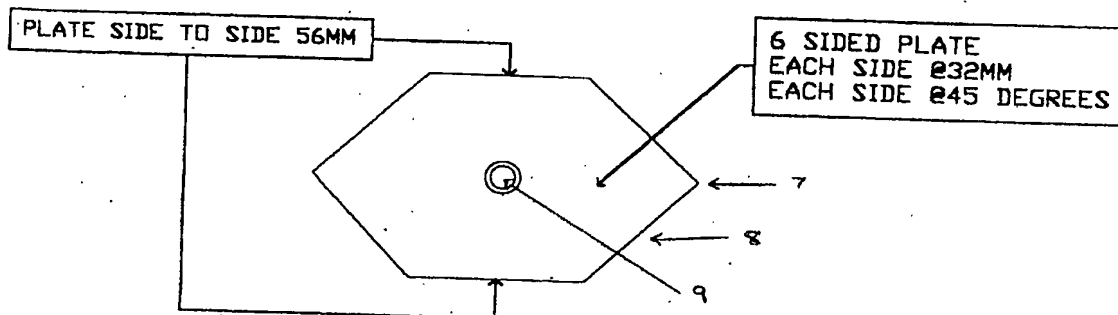
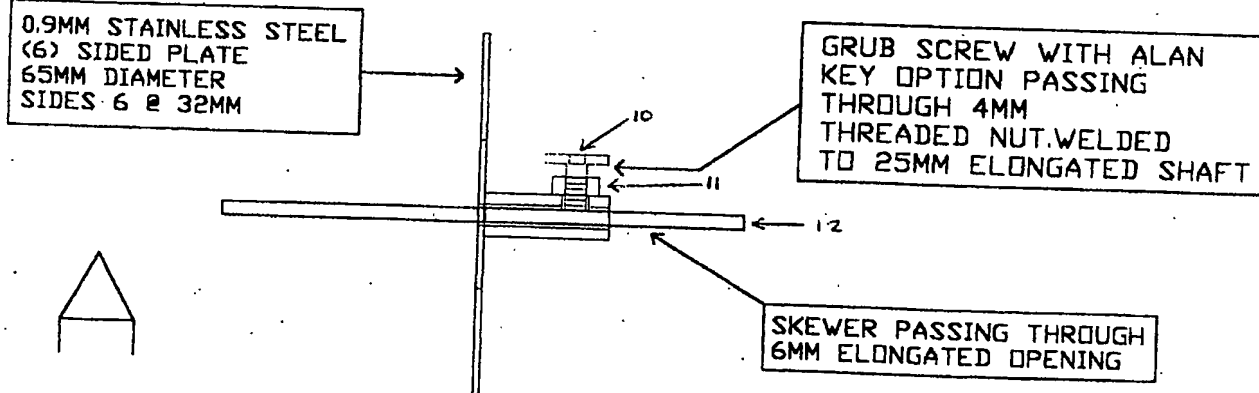


DIAGRAM (3)



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COMMENTS

PLAN 1 OF 2

INTERNATIONAL PATENT

PATENT NUMBER

DATE OF PATENT

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DATE
25/04/2004

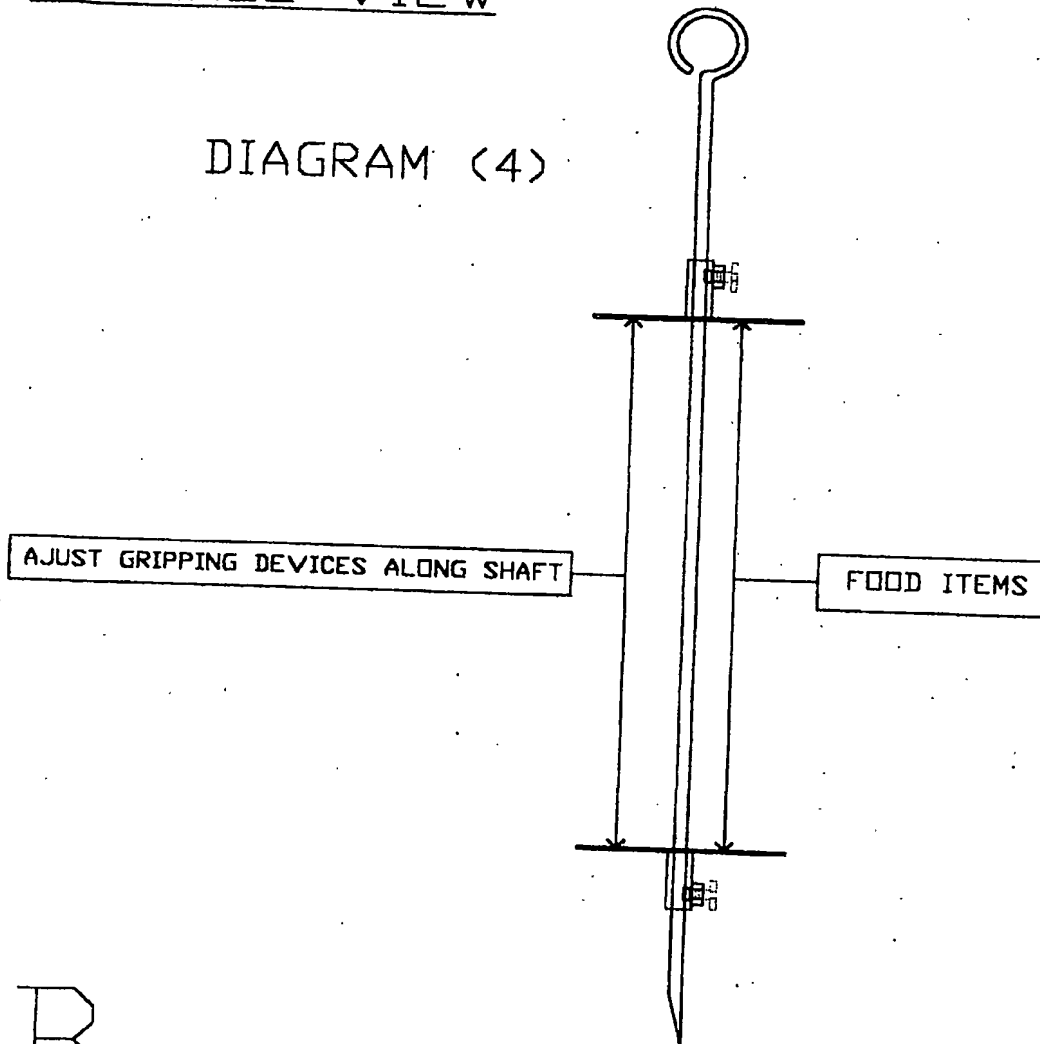
AUSSIE MART INVENTIONS

ADJUSTABLE SKEWER GRIPPING DEVICE

TOTALLY STAINLESS STEEL

OVERALL VIEW

DIAGRAM (4)



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